

PINOT NOIR 2016

Vineyard

Variety

100% Pinot Noir

D.O

Leyda Valley

Soil

Clays of alluvial and granitic origin. Depth of 2 mt.

Vintage

The 2016 harvest was characterized by a year of moderate to low temperatures in the Leyda Valley, therefore the maturity period was slow. Because of this we were able to obtain fresh wines of good intensity and great typicity.

Winemaking

Fermentation

The grapes were subjected to a total de-stemming and the whole berries were kept in stainless steel tanks. A cold maceration was initially performed at temperatures between 6- 8°C for 7 days. The fermentation was carried out between 22-26°C, with a gentle regime of pump-overs, resulting in tannins with a delicate texture.

Ageing

70% of the wine was kept 10 months in French oak barrels and 30% in stainless steel tanks to maintain the fresh fruit component

Technical Data

Alc/Vol: 12,5%

pH: 3,5

Acidity: 4.69 g/L (Tartaric Acid)

Residual Sugar: 2.89 G/L

Ageing Potential

5 years under optimal conditions.

Tasting Notes

Red ruby with violet tints. Elegant aromas of fresh red berries such as strawberry and raspberry stand out. This is intermingled with soft notes of spices and touches of vanilla from the French oak ageing. Of delicate body but good acidity, this wine reveals fresh and soft tannins, providing a rounded and elegant pallet. Of good persistence, with the reappearance of fresh red fruit notes, vanilla and spices.

Serving Suggestion

We recommend to enjoy this wine at a temperature between 14-15°C; best accompanied by oily fish, pastas and white meats.

